

Maine Maple Syrup Baking Competition

Sponsored by the Southern Maine Maple Sugar Makers Assoc.

All Entries accepted Tuesday 9 AM to 8 PM and Wednesday 9 AM to noon.

1st, 2nd, & 3rd Youth & Adult Winners will receive a gift basket from the Southern Maine Maple Sugar Makers Association.



Maine Maple Cookies

Youth (15 & under)

1. Must use cookie recipe listed below using only real Maine Maple Syrup.
2. No substitutions or alterations to this recipe.
3. Enter 6 cookies on disposable plate.

Ingredients:

1 cup butter, softened	1 cup packed brown sugar	1 egg
1 cup real Maine maple syrup	1 teaspoon vanilla extract	2 teaspoons baking soda
½ teaspoon salt	4 cups all-purpose flour	½ cup granulated sugar for decoration

Directions: Preheat oven to 350°F. Grease cookie sheets. In a large bowl, cream the butter and brown sugar. Add the egg, syrup and vanilla. Mix until well blended. Sift together the flour, salt and baking soda. Stir into wet mixture until well blended. Shape into 1-inch balls and roll in sugar. Place on cookie sheets about 2 inches apart and flatten slightly. Bake 8 to 10 minutes. Let cool on wire rack. Yield: 5 dozen cookies.

Maine Maple Muffins

Adult (16 years and over)

1. Must use Muffin recipe listed below using only real Maine Maple Syrup.
2. No substitutions or alterations to this recipe.
2. Enter 4 muffins on disposable plate.

Ingredients:

1 1/2 cups all-purpose flour	1/4 cup white sugar	2 teaspoons baking powder
1/2 teaspoon salt	1/4 cup shortening	1/4 cup rolled oats
1 egg, beaten	1/2 cup milk	1/2 cup real Maine maple syrup

Directions: Preheat oven to 400°F. Grease the cups of a 12-cup muffin pan. Sift together flour, sugar, baking powder and salt. Cut in shortening until mixture resembles coarse crumbs. Stir in oats. Add egg, milk, and syrup. Stir only until dry ingredients are moistened. Fill greased muffin tins 3/4 full. Bake for 18 to 20 minutes. Remove from oven and let stand a few minutes before removing muffins from the pan. Yield 12 muffins